



 **PELL**[™]

Baking Powders

An extensive range of baking powders,
created to deliver solutions to overcome
bakery process and product challenges.

the **chemistry** behind baking

KUDOS 
BLENDS



Baking Powders

Our mission has always been to understand the chemistry behind baking powder reactivity in an industrial bakery application. By providing carbon dioxide gas at the right stage of the baking process, PELL™ baking powders maximise volume, improve texture and enhance the appearance of baked goods.

Understanding our customers' process and recipe needs allows us to create products that overcome the biggest industry challenges, such as reducing waste, extending shelf life and increasing yield.

PELL™ Baking Powder Range

With over 60 baking powder formulations available, we have a product suited to even the most challenging of applications, from scones and doughnuts to frozen and refrigerated batters.

Many of our blends have been developed for specific industry challenges, created by working closely with our customers during development to achieve process and recipe optimisation.

Whether you are looking to maximise volume, improve consistency or deliver significant sodium reduction in your baked goods, we have the right solution for you.

Products	Benefits
PELL™ Restrain	A slow-acting blend that provides batter stability for consistent products
PELL™ Preservit	Brightens crumb colour and enhances the performance of preservatives
PELL™ Gemini	A double-acting blend perfect for muffins and doughnuts
PELL™ Opti-Scone	Improves dough extensibility for maximum oven spring
PELL™ Queen	Encapsulation provides stability in chilled and frozen doughs

We have a number of leavening agents optimised to meet your requirements. Our team of highly skilled chemists and bakers are on hand to support our customers in finding the right solutions for their bakery projects.

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For details of IP rights, including patents, see our website <https://kudosblends.com/ip-rights/>.



Key Product Range Features

- Maximise volume by optimising gas release during mixing, holding and baking.
- Options to extend shelf life by reducing pH to increase preservative performance.
- Process-tolerant products minimise waste and improve consistency.
- Encapsulated grades available for refrigerated doughs and batters.
- Low-sodium, gluten-free and bespoke options available.

Applications

PELL™ is suitable for a wide range of applications.

- Cakes
- Scones
- Doughnuts
- Chilled and frozen products
- Muffins
- Sponges
- Doughs
- Hot plate goods

For specific customer requirements, we can create bespoke blends to help you achieve your development goals.

If you would like to learn more about our range of PELL™ baking powders, contact us at info@kudosblends.com or +44(0)1299 271 333.

